

ANTONJITOS (Appetizers)

Nachos	Pequeno	6
Roasted tortilla chips smothered in Monterey Jack & Cheddar Cheese, topped with Chili de Agave's, diced tomatoes, jalapenos, black olives, sour cream, salsa & guacamole	Grande	10
Ahi Seared Tuna*		13
Seared Ahi Tuna with sobi noodles , peppers & onions in a soy reduction wasabi sauce		
Crab Cake de San Pablo		10
Blue claw lump-meat crab cake served over field greens with Asian Slaw and Chipotle Mayo		
Coconut Shrimp Skewers		10
Coconut breaded Black Tiger Shrimp dipped in sweet Asian chili sauce		
Steamed Little Neck Clams or Mussels		9
Local Little Neck Clams or Prince Edward Island Mussels sautéed in white wine, olive oil, vegetable stock, roasted red peppers and vine ripened tomatoes		
Calamari Fritti		9
Crispy cajun fried calamari served over mixed greens drizzled with Raspberry Vinaigrette		

SOPAS (Soups)

Sopa del Dia
 Black Bean Soup
 Mexican Chili

Bowl \$5

ENSALADAS (Salad)

House Salad		5
Mixed farm greens, ripe plum tomatoes, cucumbers, red onions & carrots in balsamic vinaigrette		
Merida Tostada Goat Cheese Salad		9
House salad with Fried panko coated goat cheese and walnuts in raspberry vinaigrette		
Toluca Cobb Salad		9
House salad, sliced avocados, hard-boiled eggs, bacon, crumbled Blue cheese in Asian Ginger Dressing		
Los Carbos Taco Salad		8
Mixed farm greens, pinto beans, mango & papaya salsa, Pico de Gallo, cheddar & Jack cheese served with balsamic vinaigrette		
Seasoned Ground Beef	9	Grilled Chicken 9
Grilled Shrimp	12	Seared Tuna* 12

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

TACOS TACOS TACOS

(3) Folded flour tortillas filled with iceberg lettuce, diced tomatoes, shredded Monterey Jack & Cheddar Cheese, guacamole, Pico de Gallo and your choice of:

Grilled Spicy Chipotle Pork	11	Grilled Chicken	11
Grilled Sirloin Steak	13	Sautéed Tiger Shrimp	15
Blackened Mahi Mahi	15	Pan Seared Tuna*	15
Seasoned Ground Beef	11	Fried Montauk Flounder**	15

BURRITOS

Flour tortilla filled with Mexican red rice, Pico de Gallo, black beans, Monterey Jack & Cheddar Cheese and your choice of:

Bean & Cheese	9	Grilled Chicken	11
Grilled Pork	11	Grilled Vegetables	11
Grilled Sirloin	13	Sautéed Tiger Shrimp	15
Blackened Mahi Mahi	15	Grilled Sesame Tuna*	15

QUESADILLAS

Grilled flour tortillas with melted Monterey Jack & Cheddar Cheese, Pico de Gallo, and stuffed with your choice of:

Cheese	9	Grilled Chicken	11
Grilled Pork	11	Grilled Vegetables	11
Sautéed Tiger Shrimp	15	Grilled Sirloin	13
BBQ Chicken	12		

FAJITAS

Sautéed onions, peppers and tomatoes, seasoned with Mexican spices served with rice, beans tortillas and your choice of:

Grilled Sirloin Steak	15	Grilled Chicken	13
Sautéed Tiger Shrimp	15	Grilled Pork	13

ENCHILADAS

Baked rolled flour tortillas topped with spicy enchilada sauce, melted Monterey jack & cheddar cheese and stuffed with your choice of:

Bean & Cheese	11	Chipotle Pulled Pork	13
Seasoned Chicken	13		

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**When in season and when available

ESPECIALS (Specials)

Calypso Seafood Kabob 21

Lightly marinated Tuna, Shrimp, Scallops, Mahi Mahi, Pineapple, Mango, & Red Peppers grilled on a skewer over seasoned rice topped with an Orange Butter Sauce

Bang Bang Chicken 16

Half of a Roasted Chicken marinated in a Spicy Pineapple Teriyaki Soy Sauce served with Jalapeno root mashed potatoes, dirty corn, plantains and Asian slaw

Baja Shrimp 17

Sauteed Black Tiger Shrimp in a Curry, Jalapeno and Coconut Sauce served with jalapeno root mashed potatoes, dirty corn and plantains

San Jose Spicy Diver Scallops 19

Pan seared Diver Scallops finished with white wine, olive oil, roasted peppers, vine ripe tomatoes, and vegetable stock served over seasoned rice with dirty corn and Asian slaw

Yucatan Spicy Baby Back Ribs 17

Grilled dry rubbed baby back ribs glazed with honey, garlic, jalapeno, cumin, and lime Served with jalapeno root mashed potatoes, dirty corn, plantains, Asian slaw, and a side of Southwest Chipotle BBQ sauce

Valancia Seafood Paella 21

Sauteed Clams, Mussels, Shrimp, Scallops, Chorizo, and peas served over seasoned rice in a freshly baked tortilla shell

Tuna Bronseado* 21

Lightly blackened pan seared Yellow Fin Tuna topped with our Tropical Mango Salsa served over seasoned rice with dirty corn and Asian slaw

Fish Vera Cruz 16

Sauteed Mahi Mahi in a Vera Cruz sauce of fresh tomatoes, onions, garlic, sliced green olives, white wine and lime juice served with seasoned rice dirty corn and Asian slaw

Carne a la Parilla (Grilled NY Strip Steak) 12 oz 27

Each served with jalapeno root mashed potatoes, dirty corn, plantains and Asian slaw

Your choice of Marinade:

1. Agave's Asada garlic, lime juice, jalapenos, cumin and cilantro
2. Asian spicy teriyaki marinade, onions, garlic, teriyaki soy sauce

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POSTRES (Desserts)

Haagan Daz Dolce Deep Fried Ice Cream	7
Mouthwatering Haagan Daz Dolce de Leche Ice Cream breaded with coconut flakes and deep fried to pure perfection	
Jack Daniels Caramelized Bananas Ala Mode	7
Deep fried Bananas in a caramelized Jack Daniels Sauce Served with Ice Cream	
Xangos	7
Mexican Cheese Cake wrapped in a flour Tortilla, deep-fried and topped with a scoop of vanilla ice cream, whipped cream and assorted berries	
Pastel de Tres Leches	5
Homemade Mexican treat vanilla cake soaked with a blend of three milks, topped with fresh whipped cream and assorted berries	
Flan	7
A classic and light custard dish in a caramelized sauce	

Despues de la Cena Libaciones (After dinner libations)

Mexican Coffee	4
100% Columbian Roast Coffee spiked with Kahlua and topped with whipped cream & cinnamon	
Café Reggae	6
100% Columbian Roast Coffee spiked with Rum, Kahlua, and Crème de Cocoa topped with fresh whipped cream	
Toasted Almond	6
Not your mamma's milk! Kahlua, Amaretto, and milk on the rocks!	
Creamsicle	6
Just like when you were a kid, Orange-cream flavored cocktail: vodka, triple sec, orange juice, and milk	
Sombrero	6
A real Mexican treat, good ole Kahlua and cream	
American Coffee (reg or decaf) / Assorted Teas	2
Tequila Shots	8
	Top Shelf
	Premium
Tequila Flights (3 shots of Tequila)	20/25/30